

Golden Midnight Cake

Millie McCafferty - Stuart, FL
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FOR THE CAKE

1 cup semisweet chocolate morsels
2 cups sifted flour
2 1/2 teaspoons baking powder
1 teaspoon salt
1 package (3 ounce) cream cheese
1/4 cup shortening
1 cup sugar
2 eggs
1 teaspoon red food coloring (optional)
1 cup milk
1 teaspoon vanilla

FOR THE FROSTING

1 cup butterscotch morsels
1/3 cup milk
2 tablespoons butter
1/8 teaspoon salt
3 cups powdered sugar

Preheat the oven to 350 degrees.

Grease and flour a 9x13-inch cake pan.

Melt the chocolate chips over hot (but not boiling) water.

Sift together the flour, baking powder and salt.

In a separate bowl, blend the cream cheese and shortening. Then gradually beat in the sugar and eggs, one at a time, beating well after each.

Stir in the melted chocolate and food coloring, if using.

Add the flour mixture alternately with the milk and vanilla.

Pour into the greased and floured pan.

Bake for 35 to 40 minutes. Cool completely.

Meanwhile, make the frosting. Melt the butterscotch chips over hot (not boiling) water. Remove from the heat and stir in the milk, butter and salt. Gradually add in the powdered sugar.

Once the cake is completely cool, spread the frosting on top.

Per Serving (excluding unknown items): 5515 Calories; 184g Fat (29.6% calories from fat); 65g Protein; 922g Carbohydrate; 6g Dietary Fiber; 800mg Cholesterol; 4909mg Sodium. Exchanges: 11 1/2 Grain(Starch); 4 Lean Meat; 1 1/2 Non-Fat Milk; 34 Fat; 48 1/2 Other Carbohydrates.

Per Serving Nutritional Analysis

| | | | |
|---------------------------------------|------------|----------------------------|--------|
| Calories (kcal): | 5515 | Vitamin B6 (mg): | .5mg |
| % Calories from Fat: | 29.6% | Vitamin B12 (mcg): | 3.5mcg |
| % Calories from Carbohydrates: | 65.8% | Thiamin B1 (mg): | 2.0mg |
| % Calories from Protein: | 4.6% | Riboflavin B2 (mg): | 2.6mg |
| Total Fat (g): | 184g | Folacin (mcg): | 155mcg |
| Saturated Fat (g): | 90g | Niacin (mg): | 14mg |
| Monounsaturated Fat (g): | 60g | Caffeine (mg): | 0mg |
| Polyunsaturated Fat (g): | 20g | Alcohol (kcal): | 13 |
| Cholesterol (mg): | 800mg | % Refused: | 0.0% |
| Carbohydrate (g): | 922g | | |
| Dietary Fiber (g): | 6g | | |
| Protein (g): | 65g | | |
| Sodium (mg): | 4909mg | | |
| Potassium (mg): | 1176mg | | |
| Calcium (mg): | 1368mg | | |
| Iron (mg): | 17mg | | |
| Zinc (mg): | 5mg | | |
| Vitamin C (mg): | 3mg | | |
| Vitamin A (i.u.): | 5311IU | | |
| Vitamin A (r.e.): | 1499 1/2RE | | |

Food Exchanges

| | |
|-----------------------------|--------|
| Grain (Starch): | 11 1/2 |
| Lean Meat: | 4 |
| Vegetable: | 0 |
| Fruit: | 0 |
| Non-Fat Milk: | 1 1/2 |
| Fat: | 34 |
| Other Carbohydrates: | 48 1/2 |

Nutrition Facts

Amount Per Serving

Calories 5515 **Calories from Fat:** 1633

% Daily Values*

| | |
|---------------------------------|------|
| Total Fat 184g | 284% |
| Saturated Fat 90g | 451% |
| Cholesterol 800mg | 267% |
| Sodium 4909mg | 205% |
| Total Carbohydrates 922g | 307% |
| Dietary Fiber 6g | 25% |
| Protein 65g | |

| | |
|------------------|------|
| Vitamin A | 106% |
| Vitamin C | 5% |
| Calcium | 137% |
| Iron | 95% |

* Percent Daily Values are based on a 2000 calorie diet.